# Checking Food Product Temperatures
## Wisconsin Food Code Fact Sheet #10

- Using a food thermometer to check product temperatures is the only sure way to know if your food has reached the proper temperature to destroy foodborne bacteria.

- Sanitize the thermometer each time before use to prevent cross contamination.

- Allow thermometer to return to ambient range before checking the next product.

- Insert the temperature probe into the product only when a temperature reading is necessary.

- Proper placement of the thermometer is important – place it in thickest part of the food, away from bones and fat.

- Record your results.

- Calibrate thermometers routinely using an approved method, especially when they have been dropped.

- Use only metal, long-stemmed thermometers to check internal temperatures. Do not use liquid-filled glass thermometers to probe products.

- Infrared non-contact thermometers only give surface temperatures. The surface reading may not reflect the internal temperature.

- Keep several thermometers available in case of breakage, loss, damage, and for multiple use.